

# Masala Grille

INDIAN & THAI CUISINE

170 N. Algoma Street, Thunder Bay, ON P7A 5A1,  
www.masalagrille.com

## Take Out, Dine In & Delivery Menu

call 344 FOOD (3663)

### Indian Appetizers

- Ajwani Jheenga** an exotic starter of tiger prawns flavored with carom seed. \$10.95
- Doodhiya Murgh Tikka** boneless chicken marinated in a cheese sauce with aromatic royal cumin. \$9.95
- Murgh Achari Tikka** mouth-watering chicken pieces, marinated in yogurt & spices with a spicy Indian pickle flavor. \$9.95
- Pankhari Kebab** batter fried marinated chicken wings. \$7.95
- Mutton Seekh Kebab** succulent lamb mince kebab, marinated with Indian herbs & spices and grilled in our tandoor oven. \$10.95
- Hara Bhara Kebab** pan grilled vegetarian patty of spinach & cottage cheese with a hint of Indian spice. \$6.95
- Kesari Paneer Tikka** marinated cottage cheese with a flavor of saffron, baked in our clay oven. \$9.95
- Samosas** deep fried pastries stuffed with a savory blend of potatoes & peas. \$5.95
- Pakorras** vegetables fritters in a chickpea flour batter with a blend of Indian spices. \$5.50
- Pappadams** crispy lentil crackers. \$2.95

### Thai Appetizers

- Thai Fish Cakes** pan fried Thai style marinated fish cakes. \$7.95
- Chicken Satay** skewers of sliced chicken breast, marinated in exotic herbs, served with a peanut sauce. \$8.95
- Vegetarian Thai Spring Rolls** ginger seasoned vegetables in a crispy wrap, served with a sweet chili sauce. \$5.95
- Tiger Prawns with Tamarind Sauce** marinated batter fried tiger prawns topped with tamarind sauce. \$10.95

### Salads & Soups

- Spicy Thai Chicken Salad** \$7.95
- Katchumber Salad** an Indian style marinated salad with cucumber, onion, tomato & bell peppers \$4.95
- Soup of the Day** \$3.95



We, at Masala Grille, are here to cater to your needs. Whether it be a wedding, business meeting, or special occasion we will design an exclusive menu that your guests will love and remember.



## Chicken Dishes



**Murgh Dhaniwal Korma** boneless chicken simmered in onion, garlic & a creamy cashew nut sauce, finished with Kashmiri spices. \$14.95

**Murgh Makhani (Butter Chicken)** mouth watering tandoori chicken tikka, cooked in a creamy tomato based sauce. \$14.95

**Murgh Angara** marinated roasted chicken tossed with onion & tomato sauce along with assorted bell peppers. \$12.95

**Murgh Falgoni** boneless chicken breast simmered in a rich cheese sauce, tempered with flakes of garlic. \$14.95

**Stirfry Chicken with Cashew Nut** in oyster & soy sauce. (Gai Paad Med Mamuang) \$13.95

**Chicken and Mushrooms** in red curry. (Gai Sai Hed Ruam) \$12.95

**Thai Chicken Curry (Red or Green)** chicken cooked in a flavourful coconut & kaffir lime-based Thai style curry. \$12.95



## Lamb Dishes



**Lamb Rogonjosh** boneless lamb cooked in a blend of fragrant spices. \$15.95

**Rara Gosht** boneless cubes of lamb and its mince cooked in a blend of Kashmiri spices. \$15.95



## Beef Dishes



**Beef Vindaloo** boneless beef cooked in a tangy blend of Goan spice. \$14.95

**Beef Aftabi** stir fried beef, onion & bell peppers in a hot blend of spices. \$13.95

**Thai Beef Curry (Red or Green)** beef cooked in a flavourful coconut & kaffir lime-based Thai style curry. \$13.95



## Seafood Dishes



**Prawn Goan Curry** hot & spicy tiger prawns simmered in coconut sauce. \$15.95

**Jheenga Anar Dana** tiger prawns tossed with bell peppers and a flavour of pomegranate. \$15.95

**Stirfry Prawn with Spring Onion & Mushrooms** (Kung Sai Tun-Ham La hed) \$15.95

**Thai Shrimp Curry (Red or Green)** shrimp cooked in a flavourful coconut & kaffir lime-based Thai curry. \$15.95



## Paneer Dishes



**Palak Makai Paneer** spinach, corn & cheese cooked in an onion and tomato sauce. \$11.95

**Paneer Makhanwala** cottage cheese cooked in a creamy tomato based sauce. \$12.95

**Mattar Paneer** cottage cheese & green peas cooked in a mild creamy cashew nut sauce. \$12.95



## Noodle Dishes



**Pad Thai** Chicken & shrimp with rice noodles in a tamarind sauce, topped with nuts. \$14.95

**Vegetarian Stir fried Noodles** \$6.95



## Rice Dishes



**Biryani** long grain basmati rice cooked with aromatic spices and your choice of lamb, chicken or vegetables.

**Chicken** \$11.95

**Lamb** \$12.95

**Vegetable** \$9.95

**Basmati Rice** \$3.50

For your next dinner party, call us for special pricing on large quantity orders of your favorite dishes.



## Vegetable Dishes



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| <b>Aloo Gobhi</b> potatoes & cauliflower tossed with onion, tomato & fresh ginger.                                    | \$8.95  |
| <b>Gobhi Taka Tin</b> cauliflower tossed with assorted bell peppers.  | \$8.95  |
| <b>Punjabi Chana Masala</b> chickpeas in an   | \$8.95  |
| <b>Mixed Vegetable Makhani</b> assorted vegetables cooked in a creamy tomato based sauce.                             | \$10.95 |
| <b>Subz Miloni</b> assorted vegetables cooked in a mild cashew nut gravy.   | \$10.95 |
| <b>Mixed Vegetables with Quick-fried Basil</b> (Pud Puk Ruam Ka-Preow Tord Grob)                                      | \$8.95  |
| <b>Cauliflower &amp; Beans with Cashew nuts</b> (Daung-Ka-Lum Sai Tuk Khiao, Tao Ob)                                  | \$9.95  |
| <b>Stirfried Broccoli with Onion and Mushrooms.</b>   | \$8.95  |
| <b>Sweet &amp; Sour Vegetables with Cashew Nuts</b> (Preow Wan Puk Sai Tua Ob.)                                       | \$9.95  |
| <b>Thai Vegetable Curry (Red or Green)</b> mixed vegetables cooked in a coconut & kaffir lime-based Thai style curry. | \$10.95 |



## Breads & Sides



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| <b>Naan</b> Indian flatbread freshly baked in our tandoor oven.                   | \$2.25 |
| <b>Garlic Naan</b>  | \$2.50 |
| <b>Stuffed Naan with Paneer</b>   | \$3.50 |
| <b>Raita</b> yogurt blended with mild spices; great complement to spicier dishes. | \$2.95 |



## Desserts



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| <b>Ras Malai</b> cottage cheese dumplings soaked in sweetened, thickened milk, delicately flavoured with cardamom and saffron. | \$4.95 |
| <b>Gulab Jaman</b> A famous Indian dessert of deep fried cottage cheese dumplings soaked in a sugar syrup.                     | \$4.95 |
| <b>Gajar Halwa</b> grated carrot dessert cooked in sweetened milk and nuts, flavored with cardamom.                            | \$4.95 |
| <b>Cakes and Cheesecakes</b> please ask us about our daily featured desserts.  | \$4.95 |



## Beverages



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| <b>Juice</b> Apple, Orange, Mango, & Cranberry.          | \$2.25 |
| <b>Soft Drinks</b> Pepsi, Diet Pepsi, 7UP, and Iced Tea. | \$1.95 |
| <b>Perrier Water</b>                                     | \$2.25 |
| <b>Bottled Water</b>                                     | \$1.50 |

*\*Allergy Alert: Some dishes contain nuts & seafood. Please notify us of any allergies prior to ordering.*



Visit us online and sign up for our monthly newsletter to find out what's new at Masala Grille:

Cooking Classes  
Chefs' Showcases  
Special Occasions  
Local Festivals  
& More

Menu effective as of  
July 21, 2008